

MSU 4.1-541  
Appl. No. 09/761,143  
Amdt. Dated: July 21, 2008  
Reply to Office Action mailed April 29, 2008

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS

1. (Currently Amended) A method for inhibiting cyclooxygenase or prostaglandin H synthase enzymes which comprises:

(a) providing a dried, powdered mixture comprising ~~of an isolated~~ cyanidin and ~~mixed with a lyophilized~~ an anthocyanin which is hydrolyzable to cyanidin, with natural acids and sugars removed, and with an added food grade acid to prevent decomposition of the dried mixture so that the cyanidin and anthocyanin inhibit the enzymes; and

(b) inhibiting the enzymes using the dried mixture so that the anthocyanin is hydrolyzed to the cyanidin.

2. (Cancelled)

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3. (Original) The method of Claim 1 wherein the method is  
*in vitro*.

4. (Original) The method of Claim 1 wherein the method is  
*in vivo*.

5. (Previously Presented) The method of Claim 1 wherein  
the mixture is from a tart cherry.

6. (Previously Presented) The method of Claim 1 wherein  
the mixture is from a sweet cherry.

Claims 7-14 (Cancelled)

15. (Currently Amended) The method of Claim 1 wherein the  
mixture of cyanidin and anthocyanin is anthocyanin ~~are~~  
contained in a composition which further comprises a  
dried mixture of bioflavonoids and phenolics from  
cherries and a food grade carrier.

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16. (Original) The method of Claim 15 wherein the carrier is dried cherry pulp.

17. (Previously Presented) The method of Claim 15 wherein a ratio of dried mixture to carrier is between about 0.1 to 100 and 100 to 0.1.

18. (Previously Presented) The method of Claim 1 wherein the compound is incorporated into a food.

Claims 19-26 (Cancelled)

27. (Currently Amended) A method for inhibiting inflammation by inhibiting cyclooxygenase or prostaglandin H synthase enzymes in the gut of a mammal which comprises:

(a) administering to the mammal providing  
a dried, powdered mixture comprising of an isolated  
cyanidin and mixed with a lyophilized an anthocyanin  
which is hydrolyzable to cyanidin with natural acids and  
sugars removed, and with an added food grade acid to

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prevent decomposition of the dried mixture ~~so that the~~  
~~mixture inhibits the inflammation; and~~

(b) inhibiting the inflammation in the gut  
of the mammal using the dried mixture, so that the  
anthocyanin is hydrolyzed to the cyanidin in the gut of  
the mammal.

28. (Previously Presented) The method of Claim 27 wherein  
the mixture is from a tart cherry.

29. (Previously Presented) The method of Claim 27 wherein  
the mixture is from a sweet cherry.

30. (Previously Presented) The method of Claim 27 wherein  
the mammal is human.

Claims 31-33 (Cancelled)

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34. (Previously Presented) The method of Claim 27 wherein the anthocyanin is selected from the group consisting of cyanidin-3-glucosylrutinoside, cyanidin-3-rutinoside, or cyanidin-3-glucoside, and mixtures thereof.

35. (New) The method of Claim 1 wherein the food grade acid is ascorbic acid.

36. (New) The method of Claim 27 wherein the food grade acid is ascorbic acid.